

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently amended) A process to cool harvest grapes comprising the steps of transporting the grapes to a press or to a maceration vessel inside a connection line and charging the grapes with carbon dioxide , by opening one or more valves to allow carbon dioxide to enter the connection line carrying the grapes, during transport to the press or during transport to the maceration vessel and detecting the temperature of the grapes, wherein the charging with carbon dioxide is interrupted if the temperature of the grapes falls below 7°C and further comprising a macerating step which lasts only a few hours.

2. (Previously presented) A process according to claim 1, wherein gaseous carbon dioxide is brought into contact with the grapes.

3. (Previously presented) A process according to claim 1, wherein liquid carbon dioxide is brought into contact with the grapes.

4. (Previously presented) A process according to claim 1, wherein solid carbon dioxide is brought into contact with the grapes.

5. (Previously presented) A process according to claim 1 wherein carbon dioxide is fed in the gaseous state to the grapes and is at least in part taken from a reservoir which contains liquid carbon dioxide.

6. (Currently amended) An apparatus for producing wine comprising:

a harvest reception vessel, a press, a maceration vessel, a connection line to the harvest reception vessel, a connection line to the press and a connection line to the maceration vessel, each of said connection lines being configured for transporting the grapes wherein at least one feed line is provided to at least one of the connection lines, through which carbon dioxide is fed via a valve directed into the at least one of the connection lines carrying the grapes and a programmable logic controller which is configured to control the flow of carbon dioxide so that if the temperature of the grapes falls below 7°C, the flow of carbon dioxide is interrupted.

7. (Currently amended) An apparatus for producing wine comprising a harvest reception vessel, a press, a connection line for transporting the grapes from the harvest reception vessel to the press, a feed line for feeding carbon dioxide via a valve into the connection line carrying the grapes and a programmable logic controller which is configured to control the flow of carbon dioxide so that if the temperature of the grapes falls below 7°C, the flow of carbon dioxide is interrupted.

8. (Previously presented) An apparatus according to claim 6, wherein at least one of the feed lines for carbon dioxide is connected to a reservoir for carbon dioxide which contains liquid and gaseous carbon dioxide.

9. (Original) The process of claim 1, wherein the grapes are transported from a harvest reception vessel.

10. (Original) The process of claim 1, further comprising the step of directing the movement of the grapes with one or more valves.

11. (Cancelled)

12. (Cancelled)

13. (Cancelled)

14. (Original) The process of claim 1, further comprising the step of directing the movement of the carbon dioxide to the grapes with one or more valves.

15. (Original) The apparatus of claim 6, further comprising one or more valves configured to direct the movement of the grapes.

16. (Original) The apparatus of claim 6, further comprising one or more temperature measuring devices.

17. (Cancelled)

18. (Original) The apparatus of claim 6, further comprising one or more valves to control the movement of carbon dioxide.

19. (new) The apparatus of claim 16, wherein at least one of said one or more temperature measuring devices measures the temperature of the grapes in the connection line.

20. (new) The apparatus of claim 7, wherein further comprising one or more temperature measuring devices wherein at least one of said one or more

temperature measuring devices measures the temperature of the grapes in the connection line.